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FRIDAY FOOD

SANDWICH OF THE WEEK

BY GINA SALAMONE



REBECCA McALPIN

For a sophisticated spin on ordinary lunch wraps, try one of the skewered meat twists perfected at Pera Mediterranean Brasserie. Your choice of lamb, beef or chicken is rolled up in homemade lavash, a Turkish flatbread. Once you try the flavorful lamb twist, saturated with spices, you may never return to your local gyro cart.

LAMB TWIST

From co-executive chefs Jason Avery and Sezai Celikbas of Pera Mediterranean Brasserie, 303 Madison Ave., between 41st and 42nd Sts.

Makes 1 sandwich

FOR THE LAMB:

¾ tablespoon maresh pepper (available at Middle Eastern stores and spice markets such as Kalustyan's; may substitute red pepper flakes)

¾ tablespoon water

10 ounces marbled ground lamb

3 pinches of kosher salt

FOR THE TOMATOES:

1 ripe large tomato, diced into ½-inch pieces

Juice of 1 lemon

Two pinches of salt

½ tablespoon maresh pepper

½ tablespoon paprika

FOR THE ONIONS:

1 medium-size red onion, finely sliced

1 tablespoon of sumac (Middle Eastern ground spice)

¼ cup of flat leaf parsley, roughly chopped

Lavash bread

Mix the maresh pepper and water into a thick paste and combine with the lamb and salt, mixing thoroughly so that all ingredients are evenly distributed.

Using damp hands, form meat mixture into a long patty around the kebab or brochette on skewers (chef recommends steel), leaving around 1 inch of space without meat at the top and bottom of the skewer.

Grill skewers of meat over medium flame on a BBQ or grill pan until brown on all sides, approximately 8-11 minutes total. Set aside until they're cool enough to handle.

Combine diced tomato, lemon juice, salt, maresh pepper and paprika in a bowl and set aside. In a separate bowl, combine onion, sumac and parsley.

Remove meat from skewers and place in the center of lavash bread. Top with tomato and onion mixtures and gently roll.